

FORNO DE PIZZA

OUTDOOR DINING NEVER TASTED SO GOOD

The design and manufacturing process developed by Forno de Pizza in West Michigan is focused on the highest level of design, quality, and performance. This approach mandates an oven different from any others made today and guarantees a fundamental simplicity of operation and maintenance, making possible a closer relationship between owner and oven.

What is it about wood-fired ovens that is so captivating, or what makes the experience of cooking so wonderfully pleasant? We are convinced that ovens, in order to provide the perfect food, must not only be functional, but also beautiful and well-made and perfectly fitted to their purpose. In our lifestyles predictability and performance are simultaneously linked to the pleasant experiences we cherish.



ACCESSORIES



INFRARED THERMOMETER

FDP-INFRA-RED GUN



DOOR WITH THERMOSTAT

FDP-DOOR



GRILL RACK

FDP-GRILL RACK



UTENSIL HOLDER

FDP-HOLD HOLDER



BRUSH

FDP-BRUSH



PAN PEEL

FDP-ALUM PEEL



WOODEN PADDLES

FDP-WOOD PADDLE



PIZZA PLATES

FDP-PANS



DOUGH SHEETS

FDP-DOUGH ROLLING SHEETS

VINYL COVERS

FDP-COVER-VILLA

FDP-COVER-FORNO